

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	MAIN GALLEY - COLD LARDER	16	5	Yes
SEVERAL PANS OF SLICED HAM, TURKEY, AND BEEF PASS THROUGH REACH IN COOLER # 8 PREPARED YESTERDAY HAD AN INTERNAL TEMPERATURE OF 48° - 52°F.				
FOOD WAS DISCARDED AND STAFF RETRAINED IN THE CORRECT HOLDING TEMPERATURE OF COLD FOOD, AND THE DANGER OF HOLDING PHF FOOD ABOVE 5°C				
2	MAIN GALLEY - DISHWASHING	37	1	No
HEAVY CONDENSATE WAS NOTED DRIPPING FROM INSIDE HOOD AND DECKHEAD AND RUNNING FROM SEAMS IN DECKHEAD INTO DISHWASHING AREA. THIS PROBLEM MAY PARTIALLY BE ATTRIBUTED TO THE EXCESSIVE TEMPERATURES FOUND IN THE OPERATION OF PRE-WASH, WASH AND FIRST RINSE AT OR ABOVE 200°F WHICH IS SUBSTANTIALLY ABOVE MANUFACTURER'S RECOMMENDATIONS.				
DISHWASHING EXCESSIVE TEMPERATURES TO BE RECTIFIED AND CONDITION RE-ASSESSED. EXHAUST TRUNKING CONDITION TO BE EXAMINED FOR DEFECTS.				
3	DISHWASHING / POTWASHING - GENERAL	*	0	No
EXCELLENT RESULTS WERE NOTED DURING TODAY'S INSPECTION IN THE EXAMINATION OF POTS, PANS, AND TABLE UTENSILS FOR PROPER CLEANING AND SANITIZING. CREW IS TO BE COMMENDED FOR OUTSTANDING SANITATION IN THIS AREA. ROUTINE MANAGEMENT MONITORING PROCEDURES HAVE BEEN SUCCESSFULLY IMPLEMENTED AS EVIDENCED BY THE OUTSTANDING RESULTS.				
4	MAIN GALLEY - POTWASH	39	0	Yes
AN ADULT GERMAN COCKROACH WAS NOTED IN THE SOILED PART OF THE POTWASH AREA.				
PESTICIDE APPLIED. AREA / ACTIVITY TO BE MONITORED				
5	MAIN GALLEY - HOT GALLEY	08	0	No
A LEAKING BACKFLOW PREVENTER WAS NOTED ON WATER SUPPLY LINE BEHIND STEAMER OVEN.				
BACKFLOW PREVENTER REPLACED				
6	MAIN GALLEY - HOT GALLEY	21	1	No
UNDERCOUNTER DOUBLE DOOR REACH-IN COOLER DOORS WERE NOT TIGHT FITTING.				
DOOR HINGES AND LATCHING ARRANGEMENTS ADJUSTED				
7	PROVISIONS	19	0	No
VERIFY THAT PIPE ALONG LEFT BULKHEAD OF DAIRY WALK-IN COOLER IS NOT A WASTE WATER LINE, BECAUSE FOOD WAS STORED BELOW IT. [PIPE ON OPPOSITE BULKHEAD WAS DETERMINED TO BE A POTABLE WATER LINE.]				
PIPE VERIFIED BY SEO TO BE POTABLE WATER				
8	BAKERY	08	0	No
BACKFLOW PREVENTER ABOVE SINK WAS LEAKING WATER FROM AIR RELIEF VENT.				
BACKFLOW PREVENTER REPLACED				
9	FOOD SERVICE - GENERAL	20	2	No
THE FOOD CONTACT SURFACES OF OLDER EQUIPMENT SUCH AS REFRIGERATORS AND OVENS CONTAINED GAPS, OPEN SEAMS, EXPOSED PIPING AND WIRING, AND OTHER DIFFICULT TO CLEAN FEATURES.				
STRUCTURE & AGE OF SHIP. GAPS, OPEN SEAMS, HOLES, EXPOSED PIPING AND WIRING AND OTHER DIFFICULT TO CLEAN AREAS ARE TO BE RECTIFIED WHEREVER POSSIBLE / PRACTICAL BY ONBOARD TECHNICAL STAFF				
10	FOOD SERVICE - GENERAL	21	1	No
NON-FOOD CONTACT SURFACES OF EQUIPMENT SUCH AS HOODS, TILTING PANS, STEAM KETTLES, FRYERS, COUNTERS, AND OTHER COOKING EQUIPMENT HAD SEAMS, GAPS, HOLES, EXPOSED PIPING, WIRING AND OTHER DIFFICULT TO CLEAN FEATURES.				
STRUCTURE & AGE OF SHIP. GAPS, OPEN SEAMS, HOLES, EXPOSED PIPING AND WIRING AND OTHER DIFFICULT TO CLEAN AREAS ARE TO BE RECTIFIED WHEREVER POSSIBLE / PRACTICAL BY ONBOARD TECHNICAL STAFF				

11 **FOOD SERVICE - GENERAL**

33

1

No

BULK HEADS, DECKHEADS, AND DECKS CONTAINED OPENS SEAMS, GAPS, HOLES, ATTACHED WIRING, PIPING, CORROSION AND OTHER DIFFICULT TO CLEAN FEATURES.

STRUCTURE & AGE OF SHIP. GAPS, OPEN SEAMS, HOLES, EXPOSED PIPING AND WIRING AND OTHER DIFFICULT TO CLEAN AREAS ARE TO BE RECTIFIED WHEREVER POSSIBLE / PRACTICAL BY ONBOARD TECHNICAL STAFF

12 **LIDO BUFFET**

21

1

No

A DIFFICULT TO CLEAN GAP WAS PRESENT ALONG THE BACK EDGE OF THE STARBOARD SIDE PREPARATION COUNTER, WHERE THE PANEL WAS ATTACHED.

HARD SEALANT TO BE PLACED TO FORM A COVED, SEALED EDGE

13 **LIDO BUFFET**

33

1

No

THE DECK ALONG THE STARBOARD BUFFET BEHIND THE PREPARATION COUNTER WAS SOILED WITH DIRT RESIDUE AND DIFFICULT TO ACCESS AND CLEAN.

CLOSER ATTENTION TO BE PAID TO CLEANING IN THIS AREA

14 **LIDO BUFFET**

33

1

No

THE JUNCTURE OF THE DECK AND ALL THE BUFFET COUNTERS, FRONT AND BACK SIDES, WAS NOT COVED TO MAKE CLEANING DIFFICULT.

HARD SEALANT TO BE PLACED TO FORM A COVED, SEALED EDGE

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
15	LIDO BUFEET - HOT GALLEY	37	1	No	<p>THE EXHAUST VENTILATION AT ALL THE HOT COOKING EQUIPMENT WAS UNDERSIZED FOR THE HEAT PRODUCED. THE AREA WAS EXTREMELY HOT AND HUMID. IT APPEARED THAT THERE WAS LITTLE OR NO EXHAUST FLOW AT THE EXHAUST FILTER SURFACE WHEN TESTED.</p> <p>VENTILATION ARRANGEMENTS CHECKED AND FUNCTIONING AS DESIGNED. TECHNICAL DEPARTMENT TO INVESTIGATE RESIZING OF EXHAUST FAN FOR A LARGER UNIT TO GIVE MORE THROUGHPUT.</p>
16	LIDO - DISHWASH	22	2	No	<p>THE WASH WATER MANIFOLD TEMPERATURE WAS 100 °F AND THE RINSE WATER WAS 120 °F IN THE CONVEYOR DISHWASH MACHINE DURING ACTIVE USE. THE MACHINE DATA PLATE REQUIRES A MINIMUM 150 °F AND 160 °F FOR THESE CHAMBERS RESPECTIVELY.</p> <p>THE BREAKER FOR THE HEATING ELEMENTS HAD TRIPPED AND WAS RECTIFIED AT TIME OF INSPECTION. STAFF TO BE RETRAINED IN THE REPORTING OF DEFECTS AND TO NOT USE THE MACHINE WHEN OUT OF TEMPERATURE</p>
17	LIDO - DISHWASH	22	2	No	<p>THE WASH, RINSE, AND FINAL RINSE THERMOMETERS FOR THE CONVEYOR DISHWASH MACHINE WERE FROM 9 °F TO 50 °F OUT OF CALIBRATION DURING USE.</p> <p>PROBES RE-CALIBRATED</p>
18	LIDO - DISHWASH	33	1	No	<p>THE BULKHEADS/DECKHEADS WERE DIFFICULT TO CLEAN DUE TO ATTACHED PIPING, WIRING, LIGHTS, AND VENT COVERS.</p> <p>STRUCTURE & AGE OF SHIP. DECKHEADS / BULKHEADS, ATTACHED PIPING, WIRING, LIGHTS, VENT COVERS AND OTHER DIFFICULT TO CLEAN AREAS ARE TO BE RECTIFIED WHEREVER POSSIBLE / PRACTICAL BY ONBOARD TECHNICAL STAFF</p>
19	ROOM SERVICE PANTRIES A AND B DECKS	22	2	No	<p>THERE WERE NO PRESSURE GAUGES FOR THE FRESH HOT WATER RINSE ON THE SINGLE RACK DISHWASH MACHINES. IN ADDITION, THE MOUNTED THERMOMETERS WERE NOT FUNCTIONING.</p> <p>FM 30 MACHINES WITHOUT RINSE PUMPS, PRESSURE GAUGES FITTED</p>
20	CARIBE BAR	21	1	No	<p>THERE WAS A DIFFICULT TO CLEAN GAP ALONG BOTH SIDES OF THE CABINET AT THE STARBOARD/AFT COUNTER SECTION. IN ADDITION, THERE WAS A DIFFICULT TO CLEAN GAP AT THE LOWER PORT SIDE OF THE ICE MACHINE AND THE CABINET BESIDE.</p> <p>PROFILE STRIP TO BE PLACED TO FORM A COVED, SEALED EDGE</p>
21	CORRECTIVE ACTION STATEMENT	*	0	No	<p>IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.</p> <p>PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV</p> <p>USE EMAIL MESSAGE SUBJECT LINE: VICTORIA - CAS - 05-06-2002 .</p>